

Terrazza Goffredo
ristorante



Menu a la "Court"

Welcome

Ristorante Terrazza Goffredo

c/o attico di Corte Altavilla relais & charme – vico G. Altavilla, 8 – 70014 Conversano (Ba)
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From "mare nostrum"

Starters

Marinated Tuna with Herbs in Extra-Virgin Olive Oil
7.00

Fried Dried Codfish "alla barese" with smashed potatoes and Sage
7.00

A pot of Blue-fish from the Adriatic Sea and Steamed Flavours
7.00

Main Courses

Black and White Rice Cake with Mazzancolle Shrimps and Angler in
Grandma Rosetta 's Sauce
8.00

"Conchiglioni" stuffed with Greater Amberjack and Local Olives with
Fish Sauce in earthenware
8.00

Bronze wire-drawn Paccheri with local Lobster Sauce and Marjoram
scents
9.00

Second Courses

Squids en casserole,, Steamed Potatoes,Rosemary scents
11.00

Scalded Tuna with Sesame breadding
13.00

Fresh Fish and Shellfish Soup (min. 2 persons)
19.00

From the Farmhouses of "ItriaValley and Murge"

Starters

Little Soufflè with Cardoncelli Mushrooms and local Cheeses
6.00

Roulades of Veal with Ventresca , Broad Bean Puree and Rocket
8.00

A Selection of typical Cheeses with Chestnut Honey and Fig Jam
9.00

First Course

Capunti with spicy Sausage, , Basil and Sauteed Tomatoes
6.00

Spaghetti" alla chitarra" with Pork Meatballs and Cherry-like Tomatoes
6.00

Homemade "Margherite" stuffed with Ricotta and Veal ,with Farmhouse
Butter and Sage
8.00

Second Courses

Cheese and Meat Loaf from Grandma Lucrezia 's recipe
9.00

Roulade of Farmhouse White Meat , Provolone Cheese and Herb Salad
11.00

Grilled Slice of Veal

With Cherry-like Tomatoes,, Rocket and Pecorino PDO
12.00

From "Conversano" Countryside

Starters

Grilled Aubergins, Local Caciocavallo Cheese half maturing , Pachino
Tomatoes
6.00

GardenVegetables in Oregano Tempura
6.00

Broad Bean Puree with Chicories and Red Onion from Acquaviva delle
Fonti
6.00

First Courses

"Orecchiette" with Turnip Top a la "San juannidd"and Fried Bread
6.00

"Mezze Maniche" with Cardoncelli Mushrooms from Murge, fresh Tomato
and Basil
7.00

Fresh Homemade Tagliolina sauteed in Extravirgin Olive Oil with
Provola Cheese from Putignano and Noci
7.00

Second Course

Egg in Tomato Sauce and Toasted Bread
6.00

Vegetable Soup with Toasted Bread
8.00

"Desserts"

Spumone Ice-Cream from Conversano, with Chocolate, Milk and
"Pandolce"

5.00

Biscuit Cake with Ricotta Cheese Mousse and Pears

5.00

Dark Chocolate Soufflè

5.00

Conte Goffredo Bowl

(A tribute from the Corte 's Chef and Host to the 150° anniversariy of
the Unification of Italy)

5.00

Biscuit with Ricotta, Dark Chocolate and Cinnamon

5.00

A Composition of Fresh Fruit

5.00